



## CLASSIC YARRA VALLEY FUNCTION MENU

*Our Classic Yarra Valley menu takes advantage of the season and region and offers your guests two options offered alternately. We also offer a fabulous tasting plate which can be selected as your entree, served as platters in the centre of your tables.*

two courses \$45

three courses \$55

### To Start...

local pumpkin soup with sage and garlic toasts

K & B charcuterie – salami, prosciutto with local olives and grilled local sourdough

yarra valley goats cheese & buxton trout ravioli with lemon butter sauce

OR

Yarra Valley Tastes - A entree to share, platters featuring seasonal yarra valley produce, cured salmon, dairy cheeses, charcuterie, our beautiful terrines, local olives, smoked buxton trout, heirloom tomatoes or zucchini flowers – depending on the season we will create a delicious selection.

### The Main Course.....

osso bucco with soft polenta, braised winter vegetables and gremolata

roasted free range chicken with sage and garlic stuffing and lemon thyme reduction

slow cooked lamb shanks, potato mash and green peas with mint & Persian fetta

yarra valley salmon with hand cut chips, baby spinach & salsa verde

roasted beef, potato & thyme gratin, green beans and caramelised shallot jus

### To Finish.....

sticky date pudding with caramel sauce and ice-cream

bread & butter pudding with thick cream

chocolate fudge cake with caramel ice-cream

lemon tart with thick cream



## Canapés

From \$5 per person

Offer your guests some delicious finger food to start off your event  
please see our finger food menu

## Side Dishes

Add \$3.00 per person

Gratin potatoes  
Creamy mashed potatoes  
Crisp garlic & rosemary potatoes  
French Fries with aioli  
Harvest farm salad of rocket and herbs

## Tea and Coffee

\$5 per person

Genovese Espresso Coffee or Twining Tea with little harvest biscuits

\$3.00 per person

Filter coffee and tea